

July 7, 2004

PIM #04-02

MEMORANDUM

TO: District Directors
Environmental Health Managers
Division of Food and Environmental Services Staff

FROM: Gary L. Hagy, Director
Division of Food and Environmental Services

SUBJECT: Outdoor Cooking Guidelines

Attached are guidelines for the requirements for restaurants conducting outdoor cooking operations.

The format of the document is that which we developed for all entries into the Division's Program Implementation Manual. Please insert this document in your PIM manual and distribute copies to all persons in your district working in the foodservice protection program. This PIM is effective July 1, 2004.

If you have any questions, please contact me.

Program: Foodservice Protection
Subject: Outdoor Cooking Guidelines
Authority: Code of Virginia
§ 35.1

Food Regulations

12 VAC 5-421-30	Purpose
12 VAC 5-421-40	Administration of Regulations
12 VAC 5-421-550	In-Use Utensils, Between Use Storage
12 VAC 5-421-640	Food Preparation
12 VAC 5-421-650	Food Display
12 VAC 5-421-690	Miscellaneous Sources of Contamination
12 VAC 5-421-1320	Temperature Measuring Devices
12 VAC 5-421-2230	Handwashing Lavatory
12 VAC 5-421-1400	Equipment Compartments, Drainage
12 VAC 5-421-2000	Equipment, Utensils, & Single-Service Articles
12 VAC 5-421-2810	Floors, Walls, and Ceilings – Cleanability
12 VAC 5-421-3270	Controlling Pests

Public Health Rationale: Foods shall be protected from contamination during service, preparation and storage.

Background: The popularity of outdoor cooking at restaurants has resulted in the need to establish requirements to meet the intent of the regulations and still allow for these operations.

- Requirements:
- 1) All foods transported to the outside cooking device shall be in covered containers or wrapped.
 - 2) Cooking equipment shall be covered during processing except when it is necessary to turn food for cooking.
 - 3) A method of handwashing shall be provided in the cooking area.
 - 4) Preparation of foods shall not be permitted outdoors, including such practices as placing lettuce or tomatoes on sandwiches.
 - 5) A refrigeration unit may be used at the cooking area provided that a easily readable thermometer is installed in the unit.
 - 6) A solid, smooth, cleanable surface shall be provided under and in the cooking area such as concrete, tile, etc.
 - 7) If beverages are served, loose ice shall be maintained in a covered container with a drain. An ice scoop shall be stored in the container with the handle out of the ice.

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- 8) The washing of utensils and glassware shall be prohibited outside. Glassware or single service cups shall be stored in covered containers or cabinets. Other single-service utensils shall be stored in a covered container or individually wrapped.
- 9) Cooking operations shall not create a nuisance or hazard or attract insects.

Responsibility: The local Environmental Health Specialist Senior is responsible for the application of these requirements in specific food service establishments.

Effective Date: July 1, 2004

Approved by: _____

Director

Division of Food and Environmental Services

Endorsed by: _____

Director

Office of Environmental Health Services

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